



Mini Sweet Peppers

Product of Canada

SUPER DEAL!

\$1.49

/454g

Bunched Spinach

Product of Canada

\$1.99

/ea

**CHECK IT OUT!
MAKE IT
TONIGHT!
RECIPE
BELOW
producepot.ca**

**Whole or Sliced
Mushroom
Packages**

Product of Canada

\$1.99

/227g

**Ataulfo
Mangoes**

Product of Mexico

89¢

/ea

Blackberries

Product of USA

\$2.49

/170g

**Hothouse
Tomatoes**

Product of Canada

\$1.29

/lb

**1L Strawberry
Baskets**

Product of Canada

\$4.99

/ea

Bunched Radishes

Product of Canada

99¢

/ea

Empire Apples

Product of Canada

99¢

/lb

Romaine Lettuce

Product of Canada

\$1.49

/ea

**Golden
Pineapples**

Product of Honduras

\$2.49

/ea

WHAT'S FOR DINNER?

Spinach Pesto Pasta

Ingredients

4 cups of fresh spinach leaves,
washed, torn and stems removed

2 garlic cloves, halved

3 tbsp pine nuts or sesame seeds

½ tsp dried basil leaves, crumbled

¼ cup extra virgin olive oil

½ cup grated Parmesan cheese

½ tsp sea salt

hot, cooked spaghetti or linguine
(about 450 grams)

Instructions

Start by placing a small handful of spinach leaves, along with garlic, pine nuts or sesame seeds, fresh basil, and a little olive oil into a blender or food processor. Cover and blend until the leaves are crushed. Continue adding spinach and small amounts of oil in batches, blending each time. Use a rubber spatula to scrape down the sides and help combine the mixture. Once all the spinach is blended in, add grated Parmesan cheese and a pinch of sea salt, then blend again until the pesto is smooth. While preparing the pesto, cook your pasta according to the package directions and drain it well. Toss the hot pasta with the spinach pesto and serve immediately. Serves 4.

**Enjoy the
recipe online!**

WE SHOP *Fresh Food* DAILY
Our team scours the local markets everyday
for produce that's fresher than fresh.



SPECIALS IN EFFECT JUN 11 – JUN 17, 2025

We reserve the right to limit quantities. Products not exactly as shown. While quantities last.

BANK ST. LOCATION: 2446 Bank & Hunt Club | 613.521.9653
MON TO FRI: 8AM – 8PM SAT: 8AM – 7PM SUN: 8AM – 6PM

CARLING LOCATION: 1855 Carling @ Maitland | 613.722.6106
MON TO SAT: 8AM – 7PM SUN: 8AM – 6PM



BUTCHER

Sirloin Tip
Marinating Steak

 **\$6⁹⁹** /lb
\$15.41/kg



 **\$4⁹⁹** /lb
\$11.00/kg

Fresh Pork
Back Ribs

Fresh Lean
Ground Beef

 **\$5⁹⁹** /lb
\$13.21/kg



SEAFOOD

Fresh Wild Caught BC
Snapper Fillets

 **\$8⁹⁹** /lb
\$19.82/kg



 **\$16⁹⁹** /lb
\$37.46/kg

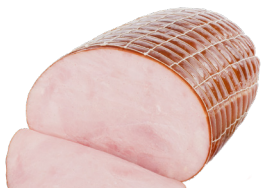
Wild Caught
Tuna Loin

Whole Wild Caught
Atlantic Mackerel

\$3⁹⁹ /lb
\$8.80/kg



DELI



Smoked
Ham

\$1⁹⁹ /100g



Imported Mon Père
French Brie

\$2⁶⁹ /100g



San Daniele
Mortadella
Regular, Hot or Light

\$2¹⁹ /100g

GROCERY



Covered Bridge
Chips

\$2⁹⁹ /142-170g



Betty
Super Moist Bread
White or Whole Wheat

\$2⁶⁹ /675g



Astro Yogurt
Assorted Varieties

\$5⁹⁹ /12x100g



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